



How the heck do I cook

JAZZED UP CRANBERRY SAUCE

Baxter
COMMUNITY CENTER

JAZZED UP CANNED CRANBERRY SAUCE

SERVINGS: 7

PREPPING TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- 12oz can of cranberry sauce, whole or jellied

ADD ONE OR MORE OF THE FOLLOWING:

- 2 Tbsp. of orange juice plus 1 tsp. of finely grated orange peel
- ½ can of mandarin oranges
- ½ cup pineapple
- ½ tsp. cinnamon
- ½ cup chopped dried apricots
- ½ cup toasted pecans

DIRECTIONS

1. If using jellied cranberry sauce, cut into cubes before adding to a small saucepan over medium-low heat. Stir with a wooden spoon to break it down. If using whole berry cranberry sauce, bring to a low boil.
2. Add your chosen ingredients into your mixture.
3. Reduce heat and let simmer until the sauce has reached your desired consistency.

NOTES:

Because cranberries have so much natural pectin, there's actually no gelatin involved in either the thick, jellied canned cranberry sauce or whole cranberry sauce. If you will be adding more sugar to the heated sauce, use a double boiler so that it doesn't get too hot too fast and turn into candy.